

# A CONTEMPORARY TASTE OF JAPAN

Experience the essence of  
Lincolnshire where we take pride  
in being an independant, family ran  
restaurant. Where we proudly  
showcase the finest locally sourced  
beef, pork, chicken and ingredients  
which reflect our commitment to  
quality and community.




We are a sharing style concept, all  
dishes will come out as and when they  
are ready. We recommend 2/3 dishes  
per person.

Instagram: [cognito.uk](#)

Facebook: [cognito.uk](#)

[www.cognitouk.com](#)

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 - COGNITO RECOMMENDS

(VG) = Vegan  
(V) = Vegetarian  
(GF) = Gluten Free



# SMALL DISHES

**Gochujang Tofu Ramen (V) (VG Upon Request)** 7.50  
*Buckwheat Noodles, Vegetables, Soy Cured Egg*  
*Add Chicken 4.00*  
*Add Crispy Duck 6.00*  
*Add Sirloin 8.00*

 **Veggie Slider (V)** 8.75  
*Brioche Bun, Nori Mayo, Asian Slaw*

**Chilli Prawn Slider** 10.75  
*Brioche Bun, Nori Mayo, Asian Slaw*

**Fried Oysters** 4.00 each  
*Chilli, Lemongrass, Ginger*


**Cauliflower Wings (VG)** 8.50  
*Kimchi Hot Sauce, Ranch Dressing*

**Beetroot and Whipped Tofu (GF) (VG)** 7.00  
*Pickled Vegetables, Nori Granola, Togarashi*

 **Crispy Pork Belly (GF)** 9.75  
*Pak Choi, Caramel and Miso Glaze*

**Prawn Tempura** 9.25  
*Wasabi Glaze, Teriyaki Mayo*

**Raw Salmon Nori Tacos** 8.50  
*Seasoned Rice, Avocado Purée, Korean Spice*

 **Raw Tuna Nori Tacos** 9.50  
*Seasoned Rice, Avocado Purée, Truffle Ponzu*

**Fried Calamari (GF)** 10.00  
*Lime, Wasabi Mayo*

**King Scallops (GF)** 12.50  
*Yuzu Gel, Crispy Salmon Skin, Wagyu Fat, Edamame Purée*

**Vegetable Gyoza (VG)** 7.50  
*Spring Vegetables, Yuzu Ponzu*

**Pork Gyoza** 9.00  
*Miso Pear Chutney, Crackling*

 **Prawn Gyoza** 10.50  
*Spring Onion, Chilli Jam*

# GYOZAS STEAMED / FRIED

Due to sourcing from fresh and local suppliers, some items are subject to availability. Please let your server know if you have any allergies or intolerances. We operate a nut free kitchen.

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# LARGE DISHES

## Yaki Udon Noodles (VG) 12.50

*Mixed Seasonal Vegetables*

*Add Tofu 4.00*

*Add Chicken 4.00*

*Add Crispy Duck 6.00*

*Add Sirloin 8.00*

## Green Leaf Vermicelli Salad (GF) (VG) 10.00

*Pickled Vegetables, Cucumber, Gochujang Lime Dressing*

*Add Tofu 4.00*

*Add Chicken 4.00*

*Add Crispy Duck 6.00*

*Add Sirloin 8.00*

## Cognito Katsu Chicken 18.00

*Panko Drumstick, Koji Breast, Black Garlic, Chilli Sesame Rice, Katsu Jus*

## Miso Cod (GF) 16.50

*Yuzu Cream, Salmon Roe, Smoked Roe, Dill Oil, Charred Broccoli*

## Carved Sirloin Steak (250g) (GF) 28.00

*Wagyu Shallot Chutney, Black Garlic, Crispy Onion*

# YAKITORI

## Chicken Skewers (GF) 8.75

*Sansho Pepper, Yuzu*

## Salmon Skewers (GF) 9.75

*Japanese Chimichurri*

## Octopus Skewers (GF) 9.75

*Spicy Gochujang Miso*

## Sirloin Skewers (GF) 10.75

*Oyster Emulsion, Black Garlic, Crispy Onion*

# BAO BUNS

## Crab (One Bao) 8.75

*Tempura Soft Shell Crab, Green Peppercorn Chimichurri*

## Pulled Mushroom Bao (VG) 8.50

*Sticky Gochujang, Red Cabbage*

## Chicken Karaage 9.00

*Cucumber, Korean Hot Sauce*

## Crispy Duck 10.00

*Pickled Mooli, Blackcurrant Hoisin*

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# DESSERTS

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<b>Sorbet (GF) (VG)</b>	<b>2.50 Per Scoop</b>
<i>Raspberry, Passionfruit &amp; Mango, Yuzu</i>	
<b>Ube and Yuzu Eton Mess (GF)</b>	<b>7.00</b>
<i>Yuzu Curd, Vanilla Cream, Fresh Berries</i>	
<b>Rich Dark Chocolate Brownie</b>	<b>7.50</b>
<i>Salted Caramel Ice Cream, Fresh Berries</i>	
<b>White Chocolate and Coffee Ice Cream Cake (GF)</b>	<b>7.00</b>
<i>Kahlua and Coffee Gel, White Chocolate Crumb</i>	
<b>Blood Orange Crème Brûlée (GF)</b>	<b>7.50</b>
<i>Thyme Shortbread, Seasonal Fruit</i>	
<b>Mochi (VG Available on Request)</b>	<b>3.00 Per Mochi</b>
<i>Ask for our flavour selection</i>	
<b>Omakase Tasting Platter</b>	<b>£27.00</b>
<i>Indulge in a chef's selection of our Desserts, Ice Cream and Sorbet (Serves 2-3)</i>	

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# LIQUID DESSERTS

<b>Espresso Martini</b>	<b>9.75</b>
<i>42 Below, Kahlua, Espresso, Vanilla</i>	
<b>Cherry Bakewell (Contains Nuts)</b>	<b>9.95</b>
<i>Disaronno, Cherry Maraschino, Orgeat, Cranberry, Lemon</i>	
<b>Irish Coffee</b>	<b>9.50</b>
<i>Jamesons, Coffee, Demerara, Cream</i>	
<b>Old Fashioned</b>	<b>11.25</b>
<i>Makers Mark, Demerara, Angostura Bitters, Orange Bitters</i>	
<b>White Russian</b>	<b>9.95</b>
<i>42 Below, Kahlua, Double Cream</i>	

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# DESSERT WINE 50ML

<b>Orange Muscat (15%)</b>	<b>5.00</b>
<i>California, USA</i>	
<b>Royal Tokaji (11%)</b>	<b>7.50</b>
<i>Hungary</i>	